

Food Service Establishment Inspection Report

Name:	Popeye's Louisiana Kitchen			Establishment Number	<div style="font-size: 48pt; font-weight: bold; text-align: center;">95</div>
Address:	242 Banks Crossing			2-67572	
	GA 30214-7359			Previous Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2007	8	22	10:45	Routine	1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8	X	Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3	X	37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I items were corrected at the time of the inspection: N/A						
21. Approved Source; System Operational	I				ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2	X							
Post Opening Inspection: Category 2 (Must Correct Within 72 Hours) 14 (Corrected ON The Spot)- Food equipment must be free debris and air dried before stacking. 16 - Sanitizer strips were not provided. 22 - Hot water did not reach 100 degrees F in toilet room. Notes: 1) Personal items were not properly stored. 2) Food equipment and single serve items were not protected from spills, splashes, and other contamination. 3) Leak was noted at men's handwashing sink faucet. 4) No dumping in handwashingsink. 5) Cover food during nonpeak hours and/or between use. 6) Discussed rawmeat, raw seafood and ready to eat food storage. 7) Discussed food safety educational package. Discussed with Tina Straud Lead worker, Evelyn Curry Asst MGR & Frieda McKinnon Asst MGR					R.						
Discussed with/Title FREIDA MCKINNON - ASST MGR					Inspected By/Title:						